000102 Southwest Tool Soun I	Components	Attributes	Allergens	Allergens	Allergens
000103 - Southwest Taco Soup :	Components		Present	Absent	Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt: 2 oz				? - Milk
Number of Portions: 100	Grains: 0.5 oz				? - Egg
Size of Portion: 3/4 CUP	Fruit:				? - Peanut
	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
051506 Beef, Crumbles w/SPP, Cooked, Frozen	11 lbs + 12 ozs	1. In a large pot, combine beef, beans, corn, tomatoes, and salsa.
799957 BEANS, CANNED, PINTO, WHOLE, LOW-SODIUM	1 7/8 #10 can drained	Simmer for 10 minutes over medium heat.
050486 CORN, YELLOW, WHOLE KERNEL, COOKED FROM	6 lbs + 9 ozs	
051504 Tomatoes, Diced, No Salt Added, Canned	12 lbs + 8 ozs	
051495 Salsa, Low-sodium, Canned	5 lbs	
902937 Ranch Mix	11 7/8 ozs	2. Add ranch seasoning, taco seasoning, garlic, and water. Simmer
002075 SEASONING MIX,DRY,TACO,ORIGINAL	11 7/8 ozs	for an additional 45 minutes over low heat. Ensure that the internal
799903 GARLIC,GRANULATED	2 1/2 Tbsp	temperature reaches 165° F. Remove from heat and hold in warmer at 140° F or higher.
014429 BEVERAGES,H2O,TAP,MUNICIPAL	17 1/2 cup	at 140 1 of higher.
051556 Cheese, Cheddar, Yellow, Reduced Fat, Sh	2 lbs + 8 ozs	3. To serve, place soup in a bowl and top with cheese and chips.
902985 CHIPS, TORTILLA, OVEN BAKED, REGULAR, WH	3 lbs + 2 ozs	

*Nutrients are based upon 1 Portion Size (3/4 CUP)

Calories	277 kcal	Cholesterol	45 mg	Sugars	*2.5* g	Calcium	*51.33* mg	35.45% Calories from Total Fat
Total Fat	10.93 g	Sodium	647 mg	Protein	16.26 g	Iron	*2.32* mg	17.00% Calories from Saturated Fat
Saturated Fat	5.24 g	Carbohydrates	29.85 g	Vitamin A	*596.7* IU	Water ¹	*41.64* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	6.05 g	Vitamin C	*11.2* mg	Ash ¹	*1.12* g	43.06% Calories from Carbohydrates
								23.45% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.